

138 G. CLAIMS

139 What is claimed is:

140 1. a unique composition of matter, the composition comprising:

141 water, the water representing 30 percent to 80 percent of the composition by weight;

142 lipid;

143 dietary fiber gel for calorie reduced foods, the dietary fiber gel representing 0.3 percent to 20

144 percent of the composition by weight;

145 the composition being emulsified.

146 2. a unique composition of matter according to claim 1 wherein the lipid comprises high omega

147 three oil and the high omega three oil represents 1 percent to 50 percent of the composition by

148 weight.

149 3. a unique composition of matter according to claim 1 wherein the lipid comprises pure omega

150 three fatty acid and the pure omega three fatty acid represents 1 percent to 30 percent of the

151 composition by weight.

152 4. a unique composition of matter according to claim 1 wherein the lipid comprises a combination

153 of high omega three oil and pure omega three fatty acid such that the total omega three fatty acid

154 present in the combination represents 1 percent to 30 percent of the composition by weight.

155 5. a unique composition of matter according to claim 1 wherein the lipid comprises medium chain

156 triglyceride and the medium chain triglyceride represents 1 percent to 50 percent of the composition

157 by weight.

158 6. a unique composition of matter according to claim 1 further comprising fagopyritrol, wherein the

159 fagopyritrol represents 0.25 percent to 20 percent of the composition by weight.

160 7. a unique composition of matter according to claim 1 further comprising lycopene, wherein the

161 lycopene represents 0.25 percent to 20 percent of the composition by weight.

162 8. a unique composition of matter according to claim 1 further comprising polyphenolic  
163 antioxidants of vegetable origin, wherein the polyphenolic antioxidants represent 0.25 percent to 20  
164 percent of the composition by weight.

165 9. a unique composition of matter according to claim 1 further comprising luteine, wherein the  
166 luteine represents 0.25 percent to 20 percent of the composition by weight.

167 10. a unique composition of matter according to claim 1 further comprising beta carotene, wherein  
168 the beta carotene represents 0.25 percent to 20 percent of the composition by weight.

169 11. a unique composition of matter according to claim 1 further comprising calcium estearate,  
170 wherein the calcium estearate represents 0.25 percent to 20 percent of the composition by weight.

171 12. a unique composition of matter according to claim 1 further comprising vitamin E, wherein the  
172 vitamin E represents 0.25 percent to 20 percent of the composition by weight.

173 13. a unique composition of matter according to claim 1 further comprising a bioflavonoid, wherein  
174 the bioflavonoid represents 0.25 percent to 20 percent of the composition by weight.

175 14. a unique composition of matter, the composition comprising:  
176 water, the water representing 30 percent to 80 percent of the composition by weight;  
177 lipid;  
178 cellulose hydrolyzed dietary fiber gel for calorie reduced foods, the dietary fiber gel  
179 representing 0.3 percent to 20 percent of the composition by weight;  
180 the composition being emulsified.

181 15. a unique composition of matter according to claim 14 wherein the lipid comprises high omega  
182 three oil and the high omega three oil represents 1 percent to 50 percent of the composition by  
183 weight.

184 16. a unique composition of matter according to claim 14 wherein the lipid comprises pure omega  
185 three fatty acid and the pure omega three fatty acid represents 1 percent to 30 percent of the  
186 composition by weight.

17. a unique composition of matter according to claim 14 wherein the lipid comprises a combination of high omega three oil and pure omega three fatty acid such that the total omega three fatty acid present in the combination represents 1 percent to 30 percent of the composition by weight.
18. a unique composition of matter according to claim 14 wherein the lipid comprises medium chain triglyceride and the medium chain triglyceride represents 1 percent to 50 percent of the composition by weight.
19. a unique composition of matter according to claim 14 further comprising fagopyritrol, wherein the fagopyritrol represents 0.25 percent to 20 percent of the composition by weight.
20. a unique composition of matter according to claim 14 further comprising lycopene, wherein the lycopene represents 0.25 percent to 20 percent of the composition by weight.
21. a unique composition of matter according to claim 14 further comprising polyphenolic antioxidants of vegetable origin, wherein the polyphenolic antioxidants represent 0.25 percent to 20 percent of the composition by weight.
22. a unique composition of matter according to claim 14 further comprising luteine, wherein the luteine represents 0.25 percent to 20 percent of the composition by weight.
23. a unique composition of matter according to claim 14 further comprising beta carotene, wherein the beta carotene represents 0.25 percent to 20 percent of the composition by weight.
24. a unique composition of matter according to claim 14 further comprising calcium estearate, wherein the calcium estearate represents 0.25 percent to 20 percent of the composition by weight.
25. a unique composition of matter according to claim 14 further comprising vitamin E, wherein the vitamin E represents 0.25 percent to 20 percent of the composition by weight.
26. a unique composition of matter according to claim 14 further comprising a bioflavonoid, wherein the bioflavonoid represents 0.25 percent to 20 percent of the composition by weight.
27. a method of producing emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid, the method comprising the steps:

212 a. providing water, lipid, and dietary fiber gel for calorie reduced foods;  
213 b. combining the water, the lipid and the dietary fiber gel for calorie reduced foods;  
214 c. mixing the water, the lipid and the dietary fiber gel for calorie reduced foods to create a  
215 mixture;  
216 d. subjecting the mixture to high shear micro-particulation.

217 28. the method of producing emulsified liquid shortening compositions comprising dietary fiber gel,  
218 water and lipid according to claim 27 further comprising the following step:  
219 e. subjecting the mixture to pasteurization.

220 29. the method of producing emulsified liquid shortening compositions comprising dietary fiber gel,  
221 water and lipid according to claim 27 wherein said high shear micro-particulation is accomplished  
222 through colloid milling.

223 30. the method of producing emulsified liquid shortening compositions comprising dietary fiber  
224 gel, water and lipid according to claim 27 wherein said high shear micro-particulation is  
225 accomplished through ultrasonication treatment.

226 31. the method of producing emulsified liquid shortening compositions comprising dietary fiber gel,  
227 water and lipid according to claim 27 wherein said high shear micro-particulation is accomplished  
228 through homogenization.

229 32. the method of producing emulsified liquid shortening compositions comprising dietary fiber gel,  
230 water and lipid according to claim 28 wherein said high shear micro-particulation is accomplished  
231 through colloid milling.

232 33. the method of producing emulsified liquid shortening compositions comprising dietary fiber  
233 gel, water and lipid according to claim 28 wherein said high shear micro-particulation is  
234 accomplished through ultrasonication treatment.

235 34. the method of producing emulsified liquid shortening compositions comprising dietary fiber gel,  
236 water and lipid according to claim 28 wherein said high shear micro-particulation is accomplished  
237 through homogenization.

238 35. a product produced by the method of any of claims 27-34.

239 36. a unique composition of matter according to any of claims 1-26 further comprising soluble fiber.

240 37. a unique composition of matter according to any of claims 1-26 further comprising beta glucan  
241 fiber derived from yeast wherein the beta glucan represents 5 percent to 15 percent of the  
242 composition by weight.